

Claims:

1. A method and pattern structure by which various kinds of patterns characterized in that a certain amount of coffee is parched at a temperature of 180°C through 200°C for 15 minutes, and the coffee is ground well, and fine coffee powder is mixed with hot water at a ratio of 1:4 (coffee : water), and is evaporated in a vacuum evaporator for 30 minutes. At this time, coffee perfume may be extracted in a condenser (it is also extracted in an evaporator and a drier). When the extract coffee is decreased to 2/3 in volume and is got to sticky, in the case of a plane coffee shape of Figures 5 through 9, the extract coffee is inserted into a wide and flat container and is frozen, and a shaped coffee is taken out of the container and is pressed by a mold, and a plurality of frozen coffee sheets are pressed in a certain shape, and is frozen at a temperature under zero of 40°C for 10 minutes and is evaporated in a vacuum drier, and then the frozen coffee is pressed using a press machine and is taken out of the container and is evaporated, and here there are two steps of which in one step the coffee is inserted into the container and then is evaporated, and in the other step the coffee is pressed in a certain shape using a mold, and then it is dried, and when the frozen coffee is dried in the drier, a small weak fire is applied thereto and is dried in a vacuum state under a pressure of 80%, and the instant coffee is finished, so that it is possible to fabricate the coffee in a shape of coffee grain, and the shapes of Figures 3 through 9 and Figure 14 are adapted for thereby finishing a coffee or instant coffee, and in the fabrication of the coffee, the coffee is dried in a vacuum

container during the drying step, and in a fabrication of a 3D coffee of Figure 4, a coffee extract liquid is inserted into an outer structure of Figure 11, and it is shaped to a smaller structure of Figure 12 and is dried (or it is performed in a frozen state), and a previously made coffee powder grain is inserted into the outer 5 structure of Figure 11, and a previously made lid of Figure 6 is covered for thereby finishing a 3D coffee structure, and a sugar liquid or compressed sugar may be inserted between the outer structure of Figure 11 and an inner structure of Figure 11 for maintaining a coffee shape, and in the above method, the fabrication step is the same as in the plane structure, but the methods that the 3D 10 container is used and the coffee powder is inserted into the groove, and the lid is covered, are different, and a certain device except for the press machine used in the coffee fabrication step may be used; and the coffee may be formed in various shapes, and containers and molds are various, and the methods for utilizing the containers may be various, and in the fabrication process of the coffee, it is 15 possible to adjust a mixing ratio of water and coffee, the size of coffee powder, a time and pressure for evaporating coffee in evaporator and drier, a time and temperature for parching coffee, a temperature and time of a freezer, a concentration and ratio of a coffee extract, an amount of moisture of coffee remained when finishing the same, a temperature and pressure for evaporating 20 coffee, and a container utilizing method.

2. The structure of claim 1, wherein various shapes except for the shapes of

Figures 3 through 9 and Figure 14 irrespective of the fabrication process are adapted to coffee grain.

3. The structure of claim 1, wherein various shapes except for the shapes of the containers of Figure 10, 11, 14 and 15 are adapted, and various shapes are adapted.
4. The structure of claim 1, wherein the coffee is fabricated by inserting the same into the container and freezing the same, and a certain fabrication process is performed, and the finished coffee is taken out of the containers of Figures 11, 12 and 14.
5. The structure of claim 1, wherein milk, sugar, cream or desired item is mixed with the coffee powder.
6. The structure of claim 1, wherein the shape of the coffee is 3D, plane shape, and streamline shape.
7. The structure of claim 1, wherein when pressing the frozen coffee in various shapes, a plurality of frozen coffee sheets are overlapped as shown in Figure 16, and a plurality of frozen coffee sheets are attached to a plurality of containers as shown in Figure 14.